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2017

## Dunne and Crescenzi Set Lunch Menu 2017

Dunne and Crescenzi

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# DUNNE & CRESCENZI

ITALIAN WINES & FINE FOODS

## Lunch Set Menu

2 courses ~ €25 3 courses ~ €30

### ANTIPASTI STARTERS

#### **Bruschetta con pate' di pomodori secchi, caprino e peperoni (v)**

Bruschetta with homemade sun dried tomato pesto, goats' cheese and char grilled peppers  
or

#### **Salmone affumicato con capperi e caprino**

Burren cold smoked organic salmon over oak, toma of goat's cheese and Sicilian capers  
or

#### **Mozzarella con peperone grigliate e pesto della casa (v) (n)**

Buffalo mozzarella and roast pepper stack with our home made almond nut and basil pesto

### PASTA RISOTTO SECONDI

#### **Linguine al gamberi e pesto (e) (n)**

Linguine with Doran's prawns, sund-dried tomatoes and house pesto (nuts)  
or

#### **Burger Italiano**

Gilligan's 100 % Irish Hereford beef, topped with smokey pancetta bacon, tomato, lettuce and provolone DOP mature cheese , served with side of rosemary roast potatoes  
or

#### **Ravioli con funghi e tartufo con fonduta di Grana Trentino IGP (v) (e)**

Ravioli filled with truffle and mushrooms, Grana Trentino IGP and truffle olive oil  
or

#### **Tonnarelli buonissimi con pomodoro, guanciale, peperoncino e scaglie di pecorino (e)**

Tonnarelli pasta with tomato, bacon, chilli and pecorino petals

### DOLCE DESSERT

#### **Pistacchio cupola (n)**

Pistacchio dome filled with ice cream and pistachio  
or

#### **Tiramisù al Vinsanto**

Tiramisu' prepared with aged Tuscan Vinsanto

**No service charge except for groups of six or more  
when a discretionary 10% service charge will be applied**

(v) suitable for vegetarian    (n) contains nuts    (e) fresh pasta contains egg.

Our menu is not suitable for people with nut or other food related allergies. Please ask for a copy of our Allergen menu We cook only with quality Italian extra virgin olive oil, also used in our dressings.

No trans fats are used in our cooking. Olives may contain stones, fish may contain bones. Our beef is from Gilligan's farm in Co. Roscommon and is 100% traceable in Ireland. Birgitta Curtain's Burren smokeshouse provides us with wonderful Irish smoked salmon and Doran's of Howth deliver fresh fish daily.